

FROM THE COLD BAR

OYSTERS ON THE ½ SHELL* WITH CRACKERS & ACCOMPANIMENTS GF

fresh horseradish • mignonette • cocktail sauce

	<i>One</i>	<i>Six</i>	<i>Twelve</i>
BLUE POINT NY / fresh, crisp, mild, medium brine & size	2.50	14	27
BEAUSOLEIL Canada / yeasty, briny, light bodied small oyster	2.95	17	32
SAVAGE BLONDE Canada / full & sweet with a briny flavor, medium sized	2.95	17	32

SMOKED SALMON DIP house potato chips & pickles 14

PEEL & EAT SHRIMP 1/2 pound chilled gulf shrimp, old bay, lemon, tartar GF 16

SPICY AHI TUNA TARTARE avocado, peanut, ginger, apple, benne, puffed rice 16

'CASTAWAY' SHELLFISH PLATTER (serves 1-2) oysters, peel & eat shrimp, clams, smoked fish dip GF 59

TO SHARE

- RHODE ISLAND CALAMARI** thai chile, braised onion, sesame, coriander 16
- WOOD FIRED BROILED OYSTERS (6 PCS)** served 2 ways: parmesan-garlic-lemon & chili-garlic-lime GF 17
- DEVEILED EGGS** 4 pc smoked salmon, creme fraiche, dill salmoriglio GF 10
- BOURBON CURED SALMON** benne seed cracker, jalapeño, apple, radish 14
- MARYLAND-STYLE ALL JUMBO LUMP CRAB CAKE** 1/4 lb., lemon mustard emulsion 22
- THAI STICKY WINGS** smoked in house, sriracha lime ranch dressing six or twelve 12/21
- CHAE'S PARKER HOUSE ROLLS** honey butter, sea salt 5
- JALAPEÑO CHEDDAR HUSH PUPPIES** honey butter 9

SOUP + SALAD

- NEW ENGLAND CLAM CHOWDER** house oyster crackers, chives 7 cup 10 bowl
- LOBSTER BISQUE** sherry crème fraîche, chives 9 cup 12 bowl
- MARKET LETTUCES** apples, toasted almonds, crispy shallots, gorgonzola, radish GF 12
- BABY GEM LETTUCE WEDGE** green goddess, soft herbs, bacon, bleu cheese, nuts & seeds GF 13
- ROASTED BEET SALAD** pistachios, pomegranate, arugula, orange whipped goat cheese, fennel GF 12

ADD TO ANY SALAD: SHRIMP +12 ... SALMON +12

HANDHELDS SERVED WITH FRIES OR SIDE SALAD

- LOBSTER ROLL** connecticut-style (with warm butter) or maine-style (chilled with lemon mayo) 32
- THE DRIFT BURGER** stacked, american cheese, dijon, pickled grilled onion 16
- CRISPY FISH SANDWICH** crisp blue cod, shaved lettuce, tartar sauce, pickle 17

CHEF'S SPECIALTIES

- WILD CAUGHT BLACK GROUPE** sushi rice, ginger, scallion, sherry citrus soy 38
- BEER BATTERED FISH & CHIPS** blue cod, tartar sauce, lemon 25
- SAPELO ISLAND STEW** GA shrimp, clams, heritage pork, fish, tomato soya, vidalia 29
- SEARED YELLOWFIN TUNA** tahini dressing, chickpea purée, padron peppers, chermoula, pita 33
- MAINE SEA SCALLOPS** miso sweet potato, spinach, country ham, pecan gremolata, yuzu brown butter GF 34
- GRILLED BAY OF FUNDY SALMON** whipped potato, creamed brussels, cabbage jam, mustard seeds GF 32
- CRAB FRIED RICE** lump crab, duck fat, sunny side up egg, crispy garlic and ginger GF 29

STEAK

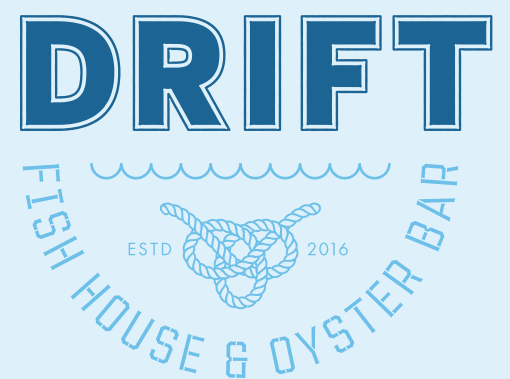
Proudly serving dry-aged Linz Heritage Angus Reserve Beef from Meat by Linz. Humanely raised, no hormones or antibiotics. "Chicago Trim" standard cut, lightly finished with roasted garlic butter.

<p><i>Signature Cut</i></p> <p>NEW YORK STRIP 16 oz. dry aged 21-day in house red miso peppercorn rubbed 49</p>	<p>SAUCES & BUTTERS 3 / ea.</p> <p>////////////////////////////////////</p> <p>SALSA VERDE • RED WINE VEAL JUS HORSERADISH CREAM • DOB STEAK SAUCE • TOMATO XO TOGARASHI BUTTER • CHIMICHURRI BUTTER</p>
<p>FILET MIGNON 8 oz. 45</p> <p>BONE-IN FILET MIGNON 14 oz. 65</p> <p>BONE-IN RIBEYE 16 oz. 59</p> <p>FLAT IRON STEAK FRITES 8 oz. salsa verde, house fries 33</p>	<p>ACCOMPANIMENTS</p> <p>////////////////////////////////////</p> <p>LOBSTER CLAW & KNUCKLE MEAT 22 NEW BEDFORD SEA SCALLOPS 17 COLOSSAL LUMP CRAB MEAT 16 MARYLAND STYLE CRAB CAKE 16 GULF SHRIMP 15 BLEU CHEESE 8</p>

*SHELLFISH MAY BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR MORE INFO, PLEASE ASK OUR STAFF. BEFORE PLACING YOUR ORDER, KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

Sides

- SHELLS & CHEESE** 9
smoked gouda, parmesan, breadcrumbs
add maine lobster +16
-
- CRAB FRIED RICE** GF 14
fried egg, duck fat
-
- CRISPY BRUSSELS SPROUTS** GF 11
korean chile glaze, ginger, garlic
-
- HARRISSA CAULIFLOWER** 9
sultanas, mint, pine nuts, fried capers
-
- KUNG PAO BROCCOLI** 9
peanuts, jalapeño
-
- ROASTED MUSHROOMS** 12
veal glaze, oyster sauce
-
- SMOKED CARROTS** 9
queso cotija, chipotle honey
lime glaze, charred vidalias
-
- TOKYO DRIFT POTATOES** 9
furikake, togarashi aioli, kabayaki
-
- POTATO PURÉE** 8
roasted garlic
-
- OLD BAY FRIES** 6



EXECUTIVE CHEF *Alex Bolduc*
CHEF/OWNER *Doug Turbush*

We are the first restaurant in Georgia to become an official restaurant partner of the Monterey Bay Aquarium Seafood Watch® program, and are committed to sourcing our seafood in ways that minimize impacts to ocean and freshwater environments.

@DRIFTOYSTERBAR

COCKTAILS

DRIFT FISH HOUSE PUNCH 11.95

don q rum, applejack, combier peach, citrus

SMOKED OLD FASHIONED 13.95

santa teresa 1796, demerara, orange, bitters, hickory smoke

CIDER JIBE [NON-ALCOHOLIC] 6.95

apple, baking spices, lemon, fever tree ginger beer

CHANGING TIDES [VODKA] 12.95

saffron & clove-infused st. george vodka, solerno blood orange, lime, prosecco

INTERNATIONAL CRUISE [GIN] 12.95

highclere gin, black plum, black cardamom, luxardo maraschino, lustao oloroso, lemon

COMPASS ROSE [AGAVE] 12.95

ginger-infused lunazul reposado, brovo no. 4, pineapple, chinola passionfruit, lime

UP IN SMOKE [AGAVE] 12.95

vida mezcal, grand marnier, punt e mes, agave nectar, bitter

PIEDMONT PARLAY [RUM] 12.95

campesino blanco, fig, pineapple, luxardo aperitivo, lemon

SAGE ADVICE [WHISKEY] 12.95

old forester 86, foro amaro, maple, bacon, sage, decanter bitters

APPLE OF MY RYE [WHISKEY] 12.95

1776 rye, apple, cinnamon, clove, st. elizabeth allspice dram, applejack, lemon, apple bitters

ON DRAFT

WILD HEAVEN

'EMERGENCY DRINKING BEER'

Georgia | 4.0% • 7

BLUE POINT 'TOASTED LAGER'

New York | 5.5% • 7

6 BRIDGES 'MEDLOCK IPA'

Georgia | 6.2% • 8.5

GATE CITY 'TERMINUS' PORTER

Georgia | 7.8% • 8

SCOFFLAW 'DIRTY BEACHES'

WHEAT/IPA HYBRID

Georgia | 6.3% • 8

CANS + BOTTLES

STELLA ARTOIS

Belgium | 5.0% • 6

GATE CITY 'COPPERHEAD'

Georgia | 5.2% • 6.5

IRONMONGER OKTOBERFEST

Georgia | 16oz | 5.5% • 10

TREEHORN DRY CIDER

Georgia | 5.9% • 7.5

PONTOON 'WAKE ZONE' IPA

Georgia | 6.5% • 7

CREATURE COMFORTS 'TROPICALIA' IPA

Georgia | 6.6% • 7

GATE CITY 'OTP' DOUBLE IPA

Georgia | 7.8% • 6.5

WE NOW OFFER WINES FOR RETAIL SALE! TAKE ANY OF THESE BOTTLES HOME TODAY FOR 30% OFF LIST PRICE.

		3oz.	6oz.	Btl
<i>Reserves</i> BY THE <i>Glass</i>	PINOT NOIR Siduri, Russian River Valley 2018	10	20	76
	RED BLEND Quantum, Napa Valley 2017	11	22	84
	SYRAH Penner-Ash, Oregon 2016	11	22	84

BUBBLES

HOW WE THINK EVERY MEAL SHOULD START



PROSECCO Villa Sandi, Prosecco Italy NV light and delicate with citrus notes, hints of apple and white peach... 11 / 40

CAVA Naveran, Cava 2018 fuller-bodied with notes of peach, lemon, and orange zest..... 10 / 36

SPARKLING ROSE Planet Oregon, Willamette Valley NV bright strawberries, cranberry, delicious organic rose! 16 / 60

CHAMPAGNE Perrier-Jouet 'Grand Brut', Epernay NV a fresh and balanced champagne with a long finish..... 18 / 68

WHITES

DON'T STRESS, THEY ALL PAIR WITH OYSTERS



WHITE BLEND Casamatta, Toscana Italy 2018 very crisp, citrus & mineral notes, great for fish & oysters..... 10 / 36

MUSCADET Les Vignes du Bourg, Sevre-et-Maine FR 2017 bright lemon, minerality, perfect for oysters!..... 9 / 32

DRY RIESLING Pierre Sparr, Alsace France 2018 crisp, dry wine with floral and fruity notes & mineral finish... 10 / 36

VINHO VERDE Aviva Vino, Portugal 2018 balanced fruit & minerality, high acid, great with all things seafood... 9 / 32

WHITE BLEND Sottal, Lisboa Portugal 2019 fresh, crisp, tropical & stone fruits, amazing patio wine!..... 9 / 32

WHITE BLEND Skouras 'Zoe', Greece 2019 crisp minerality, fresh citrus blossoms, & rich stone fruits..... 9 / 32

SAUVIGNON BLANC Pascal Jolivet 'Attitude', Loire FR 2018 citrus, and mineral notes, classic Loire..... 14 / 52

SAUVIGNON BLANC Yealands, Marlborough NZ 2019 grapefruit, tropical fruit, herbal with a crisp finish..... 12 / 44

GRUNER VELTLINER Kurt Angerer, Kamptal Austria 2019 green apple, crisp citrus, herbal and savory 11 / 40

CHENIN BLANC Sauvion, Vouvray 2018 our delicious off-dry selection; ripe golden apple & honey notes..... 9 / 32

PINOT BLANC David Hill, Willamette Valley 2017 rich & ripe; stonefruit & pear; clean finish..... 13.5 / 50

CHARDONNAY Good Measure, Columbia Valley WA 2017 fresh apples, brioche, citrus & mineral notes..... 14 / 52

CHARDONNAY Bravium, Russian River Valley CA 2019 ripe apples, lightly buttery, oaky full bodied chardonnay 16 / 60

ROSE Famille Combard 'Figuere' 2016 made from classic southern french varietals, perfect seafood pairing wine 10 / 36

REDS

FROM LIGHT TO FULL-BODIED, WE'VE GOT IT ALL



PINOT NOIR Benton Lane, Willamette Valley 2016 outstanding vintage for Willamette, get it while you can! 15 / 56

PINOT NOIR Truchard, Carneros, Napa Valley 2017 black & red fruit, tea & earth, firm acidity, delicate tannins 15 / 56

BARBERA Fontanafredda, Piedmonte 2018 blackberries, plum, and soft baking spices with soft tannin..... 10 / 36

SANGIOVESE Strozzi, Toscana 2015 bright red & black fruit, soft herbs & spices, elegant tannins 15 / 56

RED BLEND Marietta 'Christo', North Coast CA 2017 rich, fruit-driven blend with medium+ body; a must try!..... 13 / 48

RED BLEND Square Plumb Level, Dry Creek Valley 2017 red cassis, plum and spice, fruity and grippy..... 13.5 / 50

RED BLEND The Walls 'Stanley Groovy', Red Mountain, WA 2017 a unique blend of Portugese and WA varietals.. 14 / 52

ZINFANDEL Ulises Valdez, Alexander Valley 2013 rich black fruit, pomegranate, cocoa, tobacco, amazing year!.. 14 / 52

GARNACHA Filon, Calatayud Spain 2017 baking spices, rich tobacco, bright red fruits, earthy..... 10 / 36

MALBEC Vina Cobos 'Felino', Mendoza 2018 blackberry, red plum, vanilla, tobacco, chocolate, smooth tannins.. 12.5 / 46

MERLOT Trentadue 'La Storia', Alexander Valley 2017 dark cherry, plum, cocoa, licorice, supple tannins 16 / 60

CABERNET SAUVIGNON Vina Robles, Paso Robles CA 2017 rich black cherry & currants, cedar & vanilla..... 14 / 52

CABERNET SAUVIGNON Halter Ranch, Paso Robles CA 2017 luscious dark fruit, 19 / 72

HOUSE RED Varies 8.5 / 32

RESERVES

DEALS YOU WON'T FIND ANYWHERE ELSE



PINOT NOIR Siduri, Russian River Valley 2018 76

amazing Russian River pinot with notes of rich blackcherry, plum, cola, soft baking spices & vanilla, soft lingering tannins

RED BLEND Quantum, Napa Valley 2017 84

a cab based blend with mostly bordeaux varietals and just a touch of petite sirah, rich & fleshy with silky tannins

SYRAH Penner-Ash, Oregon 2016 84

a decadent mix of chocolate, black fruit, and vanilla, some oak, smoke, & spice notes, incredible with steaks!

Deal OF THE Year

SYRAH Pierre Gaillard, Cote Rotie France 2014 65

Amazing deal on Rhone! Dark fruit, smoke, & spice, perfect for a New York Strip!

